

Raw Samosas

Swick

Makes 1 1/2 cups | Active Time: 45 minutes | Total Time: 1 hour 45 minutes

Step 1: Preparing the Filling Base

- 2 cups cauliflower or parsnip, chopped
- 1/2 cup pine nuts

First, prepare your mise en place.

In a food processor, pulse the cauliflower or parsnips with the pine nuts until a finely-minced consistency. Transfer to a mixing bowl.

Step 2: Adding the Ingredients & Dehydrating

- 1/2 cup sweet peas, fresh or frozen
- 1/4 cup carrots, small diced
- 1/3 cup zucchini, peeled and small diced
- 2 tbsp olive oil
- 1/4 cup water
- 2 tbsp fresh ginger, minced
- 2 cloves garlic, minced
- 2 tbsp lemon juice
- 1/2 tbsp sea salt
- 1 1/2 tbsp garam masala
- 1/2 tbsp cinnamon
- 2 recipes Savory Crêpes
- 1 recipe Mango Chutney

Add the remaining ingredients and thoroughly combine.

To make the samosas with the Savory Crepes recipe, slice each crepe into 3 inch strips. Lay out the strips on surface, add about 2 tbsp of samosa filling on the end of each and continue to fold into samosa-size triangles.

Place the filled triangles on a dehydrator sheet and dry at 115°F (45°C) for 1 hour before serving.

Serve with Mango Chutney.